**HALOUMI – GREEN ASPARAGUS – POMELO – VERDE DRESSING**

**70 g haloumi marinated**

**100 g green asparagus**

**30 g fennel**

**20 g shallot or red onion**

**40 g pink pomelo**

**20 g rocket**

**40 g verde dressing**

**Olive oil**

**SALSA VERDE DRESSING**

**250 g parsley**

**250 g mint**

**250 g basil**

**5 garlic cloves**

**4 bird eye chilli**

**50 g black anchovies (40 g)**

**50 g capers**

**200 g mustard**

**180 g soaked sultana**

**100 g Japanese rice vinegar**

**250 g EVO**

**Water if needed**

* Put garlic, chillies, anchovies, capers, mustard and sultana in the blender. -Blitz till paste
* Add all the herbs ( use a bit of water or oil to help blend it)
* Finish with the rest of the oil and vinegar
* Cool it down quickly in a bowl on top of ice.

**MARINATED HALOUMI**

**500 g haloumi cut into 70 g pieces**

**50 g olive oil**

**5 g dried oregano**

**5 g garlic microplanned**

**5 g rosemary finely chopped**

**10 g lemon zest**

**5 g chili flakes**

**Black pepper**